HINTS FOR THE HOUSEHOLD.

-Cold Dressing for Chicken Salad: 2 teaspoonfuls of mustard and salt stirred in a thick paste; next the oil; then the cayenne and the yelks of 2 hard-boiled eggs, mashed very fine. Then 2 raw eggs, and lastly the vinegar. This is for 1 chicken only.

-Persons who have a taste for rhubarb or pieplant, are reminded by the Western Rural that the stalks may be pared, cut in pieces an inch long, and dried the same as apples or peaches, or stewed and canned like small fruits, thus affording an excellent relish out of sea-

—Strawberry Preserves: Into a per-fectly clean porcelain or brass kettle, put your bulled strawberries and pour over them sugar in the proportion of a of a pound of sugar to each pound of fruit; let them stand an hour, then put them on the fire, boil them rapidly 20 minutes, set them off to cool, and pot them, covering carefully.

-Cabbage Pickle: 1 large white cabbage chopped fine in a chopping tray, 2 quarts of cider vinegar: take 1 teaspoonful of ground cloves, and the same of cinnamon, allspice, and mace; tie these in a piece of cloth, and put them into the vinegar, with 1 tablespoonful of salt and a ounce of whole cloves; place the vinegar in a kettle or pan with the spice and cabbage, and boil 5 minutes; put away in a jar to cool.

-To Prepare a Beefsteak with Toma-to Sauce: Take a dozen and a half tomatoes, scald and skin them, then stew them slowly in a half pint of good beef gravy; season and add 1 onion cut up fine if liked. Stew for I hour. When done, broil a nice steak very carefully and quickly; and as soon as done, put it into a hot platter; spread butter over it, season with salt and pepper, and then pour the sauce boiling hot over the steak, and serve hot.

-- Macaroni with Cheese: Take i venient lengths, and place it into a saucepan full of fast-boiling water, add salt to taste, and let it boil rather less than i hour. Drain off the water, place the macaroni in a deep dish, pour over it a couple of ounces of butter melted till it just begins to color, add plenty of grated Parmesan cheese; turn over the macaroni with 2 forks as a salad is mixed, then put on a final layer of Parme-san; place the dish in a brisk oven for a few minutes, and serve.

-Lemon Pies: 1 teacup powdered the corn-starch into the water, cream the butter and sugar and stir over them the hot mixture. When quite cool add the whole, it is a pity that this native paratively small sum in consideration the lemon and the beaten egg. Remove product should be sent abroad when it of their convenience and benefit.—N. very small. Bake with one crust.

To make beef a la mode, choose from the round of beef as large a piece as you require. If you can get the second cut, lard it with fat bacon, either by making incisions with a sharp pointed knife, into which push the strips of bacon about a half an inch square and two or three inches long or put in two or three inches long, or put in strips of the same dimensions with a larding needle; make several incisions and fill them with a savory dressing of bread in which there is a little chopped pork and stuff it with the same, skew-

—In reply to the question about ren-dering hard water soft, says a corre-spondent, I will say that I have found boiling wheat-bran in the water a good a plan as any. I tie three or four quarts of bran in a muslin bag and drop it into a boiler of cold water. After it has boiled an hour or two the water is poured off and the vessel refilled. The amount of bran mentioned is sufficient for, say, twelve buckets of water.

-How often does one see children's dresses and aprons torn or pulled out of shape, by hanging up by the neck while still damp from the ironing! This should never be. The tintiest apron or dress, unless always folded, should have a loop attached to the inside for hanging up. ing up. If not, hanging by the arm-hole instead of the neck prevents that part being pulled out of shape. This applies with equal force to the dresses of the mothers.

—A lady says: The best method I know for drying gloves, after having washed or colored them, is to keep them on the hands. First they should be wrung as dry as possible in a soft towel, something as one would dry her hands, and then finish by holding before the fire and softly patting. I suppose of course every one washes kid gloves on the hands; the soiled spots are much more easily remembered and rubbed, and they are not unduly stretched, and besides are not stiff when dry, as they will be by any other method. -A lady says: The best method I

FARM TOPICS.

FERDING COTTONBERD MEAL .- A COTrespondent of the Country Gentleman writes: "I have fed cottonseed meal to calves 9 to 10 months old with good to calves 9 to 10 months old with good effect, but have seen such apparent ill effects from feeding it to young calves as to lead me to avoid it. It is not as easily digested as linseed meal. Still if mixed with fine middlings from wheat, and both well boiled together, I do not think there would be any danger in feeding it with skimmed milk to calves one month old, in moderate quantity. If F. could get a little flaxseed and boil If F. could get a little flaxseed and boil it with middlings, or oat or barley meal, it would produce a most satisfactory reit would produce a most satisfactory result with his Jersey calves, when mixed with the skimmed milk. The flaxseed restores, to some extent, the oil skimmed from the milk, and assists in keeping the bowels in excellent condition. If one gill of flaxseed can be given to each calf per day, it will be found of great service. Calves that are to be fed on sour milk will do better to be kept in sour milk will do better to be kept in stable or yard and fed on hay instead of grass. If F. can not get linseed meal or flaxseed, then he may raise fine calves on good wheat middlings and milk. For a young calf, give one pint of mid-dlings with each gallon of milk, and increase it to one quart at the end of the first month. Decorticated cottonseed meal is rich in all the elements required to grow the calf, and if cooked, one gill may be fed to a calf two months old. If the milk is not soo sour, the calf will keep fat on milk and middlings."

And another correspondent says: "I look upon cottonseed meal as the most valuable food for milch cows at this season, or any other I have now fed it for a year. It costs me here (20 miles from New York) only one dollar per ton more than ground feed of corn, oats and wheat bran, at which price it is 50 per cent. cheaper than the latter. I have fed it to cows, calves, pigs, horses and chickens. Cows fed on green rye (soiled in a stable and yard) are kept in excellent condition; the laxative effect of the green fodder is corrected by the meal, and the dr ppings are so solid as to be easily handled, and do not soil the cows unusually. Calves eat it with avidity, and a small handful to a 3. months calf stops the scours which may occur from over-eating grass, or a mess of sour milk. The growth of a 3-months old calf which has received about 2 ounces per day for a month past is very remarkable, and the regularity of its ap-petite, and the action of its bowels is all -Lemon Pies: 1 teacup powdered sugar, 1 tablespoonful butter, 1 egg, 1 lemon—juice and grated rind, removing the seeds with care; 1 teacupful boiling water, 1 tablespoonful cornstarch dissolved in cold water. Stir the cornstarch is to the c discontinued, and green rye is given to the with the sides nearly perpendicular, thin them down before farrowing time and finally provide them with cloth caps. Comes. Fowls tike it readily, and the These covers, properly secured, defy egg-basket shows the benefit of it. On the hardest of storms and cost a comparatively small sum in consideration can be so profitably used at home."

WEED KILLING .- Very few excel in this art. It is more than any other crithis art. It is more than any other cri-terion of a good cultivator of fields or gardens. We were on the point of say-ing that the month of May is the time for beginning to practice this essential of success. True, so it is, as far as mere killing goes, but the wideawake crop-grower had an eye open all last strips of the same dimensions with a larding needle; make several incisions and fill them with a savory dressing of bread in which there is a little chopped pork and stuff it with the same, skew-ering it well together; tie it in good form with twine. Put some pieces of pork in a pot, and when fried to a crisp, take them out, lay in the beef and turn it until nicely browned all over, then add scarcely enough of water to cover it, with a large onion, two carrots sliced, a dozen cloves, a small bunch of sweet herbs, pepper and salt; cover closely and stew slowly four to six hours, according to size. The water must have boiled down to make a rich gravy, and care must be taken that it does not burn; it may be thickened slightly with browned flour if desired.

—Cure for Ingrowing Nails on Toes: Take a little tallow and put it into a spoon and heat it over the lamp until it becomes very hot; then put it on the sore or granulation. The effect will be almost magical. The operation causes very little pain if the tallow is perfectly. spoon and heat it over the lamp until it becomes very hot; then put it on the sore or granulation. The effect will be almost magical. The operation causes very little pain if the tallow is perfectly heated.

—In reply to the question about rendering hard water soft, says a correspondent, I will say that I have found that it is specificatively in this heavy, weary work, which he needs must do, and do promptly, if he hopes to have return for his outlay. Every inch of growth in the weeds is so much taken from his crop, irrecoverably for that season. This makes it so important to stop the beginnings—to slice off the tiny specification. the tiny seedlings with a sharp blade, or scratch them out and expose their roots to sun and wind just as soon as they show themselves. In gardens where the soil has been raked very fine and made very smooth, a thin blade pushed or drawn through the fine soil just below the surface is the easiest and most rapid and most completely effectual destroyer of the weeds and opener of the crust. But when the surface has been left lumps, the work is still a sour left lumps. been left lumpy, the work is still easier and more rapid, provided that a prong hoe or tooth cultivator or harrow is hoe or tooth cultivator or harrow is used. These break the clods and scatter the mold and weeds in all directions, like foam before a boat. It is now that the sid of dry weather is so valuable. Many weeds grow quite readily from pieces, and a weed broken into three or four cuttings becomes three or four weeds in lieu of one, if the soil is moist and the air humid. In the soil is moist and the air humid. In the soil is moist and the air humid. In this regard our climate gives us a great advantage over the famous farmers of old England. They are often obliged to rake and pick weeds out of the soil and carry them off to prevent their taking root again—an enormous job, yet often unavoidable.—New York Tribune.

> HAY-MAKING .- Some loss of nutritive elements take place in the process of curing grasses even when they have

been cut in a succulent condition and before the transition of sugar, etc., into woody fiber has begun. The true art of hay-making, therefore, consists in curing the grass just up to the point at which it will do to put into the barn and no more, in order to arrest the loss of sugar and starch at the earliest possible moment. Grass cured with the least exposure to shifting winds and scorching sunshine is, other things being equal, more nutritious than grass slowly cured and longer exposed, however fine the method may be. Or to present the matter in another form, grass once cured in the process of haypresent the matter in another form, grass once cured in the process of hay-making contains more unavailable woody fiber and less nutritive qualities than grass cured hastily and housed before being dried to a crisp. Fractical farmers differ as to the length of time grass should be exposed to the sun and air before being housed. Some consider one good hay day sufficient, while others require two and sometimes three. Some prefer to let the grass lie on the ground just as it is lett by the mower, while others cure it in the the mower, while others cure it in the wind-row and still others cure it in the cock. This difference in the plan of curing results chiefly from the great difference there is in the curing quality of the various grasses. Timothy, for in-stance, cures more quickly than herds grass, while on the other hand the coarser grasses require still longer time than herds grass. Timothy will dry sufficiently in one day if the weather be propitious. If there is no moisture on it there is little danger of injury after it is wilted. A practice common among farmers now is allowing the grass to re-main on the ground after mowing only long enough to become wilted and then raking it into wind-rows. Hands follow immediately with rakes or pitchforks and throw it up into cocks. In this state it remains, according to the weather, for two or three days; then the cocks are thrown open and the hay spread before hauling, to ascertain if it is sufficiently cured. If the cocks have become heated, opening them disai-pates the heat and there is little danger of the hay becoming heated again.

Many farmers do not, when the weather is favorable, rack the hay, but let it remain in the wind-rows for a day and then gather it up in wagons and carry it to the rack or barn. Putting the grass in cocks on the evening of the day on which it is cut is considered the safest plan, however. When it is required to let the hay remain in the cocks for an indefinite time great care should be exercised in properly forming the cocks in view of wet weather. First of all, do not make the cocks too large but let them be as sharp at the top as possi-ble with the sides nearly perpendicular, and finally provide them with cloth caps.

Agassiz and the Snake.

Of Prof. Agassiz, Miss A. C. Brackett writes in the National Journal of Edu-cation recalling a day in the Farmingham school when one of the pupils pro-duced a little field-snake from her desk, and when, amid the confusion that ensued in the group around, Agassiz walked quickly up to us, instantly detached the little, brown, terrified thing, and took it at once gently into his hand, calling it by its own name, and thereby, as it were, giving it a welcoming right into the one great family to live and enjoy itself. As Mr. Whipple says, the dumb creation recognizes their friend, for even the little snake curled itself at once contentedly round his strong right

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